



Three Counties Cider
and Perry Association



Protected Geographic Indications for Cider and Perry Your Questions Answered

This leaflet has been jointly prepared for the assistance of Cider and Perry manufacturers by the bodies above. For detailed information see Paragraph 6.

1 WHAT DOES THIS LEAFLET COVER?

The use of the descriptions:

Herefordshire Cider or Herefordshire Perry
Worcestershire Cider or Worcestershire Perry
Gloucestershire Cider or Gloucestershire Perry

were originally registered by the European Community as Protected Geographic Indications (PGI). Following EU Exit all product names are protected under the **UK Geographical indication (UK GI)** schemes registers published by DEFRA. This leaflet aims to explain what this will mean for the manufacturers of Cider and Perry in these regions.

2 WHAT IS A PROTECTED GEOGRAPHIC INDICATION?

- (a) A Geographic Indication means the name of an area used to describe a food originating from that area and having the quality and characteristics attributable to that area and/or to production in that area.
- (b) Protected means the name is legally protected against misuse, imitation, false or misleading indications, even if qualified by terms such as style, type etc.

3 WHAT ARE THE RULES GOVERNING PROTECTED GEOGRAPHIC INDICATIONS?

- (a) The Cider or Perry must be produced from fruit originating from that county using traditional local apples or pears. The cider or Perry must comply with its appropriate specification and is to be manufactured in accordance with the attached rules.
- (b) The producer of the Cider or Perry must be inspected by the Trading Standards Service prior to the use of any UK GI, and must be able to prove compliance with the Specification. A Certificate of Conformity will then be issued – valid for 3 years.
- (c) Inspection for this purpose is subject to a fee - currently £159.20 (up to 10,000 litres per year), £318.40 for production above 10,000 litres and £477.61 above 100,000 litres.
- (d) The Geographic Origin UK Protected logo must be indicated on the labelling.
- (e) The EU PGI logo may still be used alongside the UK GI logo if the producer wishes.

4 HOW DO I PROVE COMPLIANCE WITH THE SPECIFICATION

This will generally be by the keeping of records showing an audit trail of:

- (a) the date, origin, supplier, variety and weight of fruit delivered;
- (b) when the fruit was milled and pulped;
- (c) the named, numbered or otherwise identifiable vats, vessels, barrels in which the product was stored, fermented, matured up until its sale.

5 DO I HAVE TO USE THE PROTECTED GEOGRAPHIC INDICATIONS?

- (a) No, it is your choice. You may continue to use terms such as Farm, Farmhouse, Traditional, Scrumpy **BUT** you can **ONLY** use the six Protected Geographic Indications if your product complies with the specification **AND** it has been inspected and registered.
- (b) Unregistered producers must not in any way use names which mislead as to the County of origin.

6 HOW DO I GET FURTHER ADVICE?

- (a) For advice from the Trading Standards Service (including producers in Worcestershire and Gloucestershire) contact Environmental Health and Trading Standards, Herefordshire Council, Plough Lane, Hereford, HR4 0LE - Telephone:01432 261761 - Email: ethelpline@herefordshire.gov.uk

7 COMPLAINTS ABOUT THE TRADING STANDARDS SERVICE

The Trading Standards Service deals with thousands of consumers and businesses each year. Whilst our priority is to offer a high level of service, occasionally things go wrong. If this happens let us know. We will investigate the matter and make sure that you are kept informed of the steps being taken and of the final result. This will help us put right any errors. We would also welcome any constructive comments to help improve our Service.

PROTECTED GEOGRAPHICAL INDICATION MANUFACTURING RULES & APPLICABLE NATIONAL REQUIREMENTS

The following rules are based on the detailed manufacturing details submitted in the applications to the EU via MAFF, now DEFRA, see <https://www.gov.uk/protected-food-drink-names> and the National Association of Cider Makers Code of Practice for Cider and Perry.

1. Protected Product Names

Herefordshire Cider	Worcestershire Cider	Gloucestershire Cider
Herefordshire Perry	Worcestershire Perry	Gloucestershire Perry

2. Product Description

(a) Cider

A traditional cider prepared by the fermentation of the juice of locally grown bitter-sweet, bitter-sharp, sweet and sharp traditionally used varieties of cider apple, with or without the addition of up to 25% perry pear juice; chaptalisation is permitted to bring the potential alcohol level to ca. 9.5% v/v alcohol prior to final blending and preparation for sale.

(b) Perry

A traditional perry prepared by the fermentation of the juice of locally grown bitter-sweet, bitter-sharp, sweet and sharp traditionally used varieties of perry pears, with or without the addition of up to 25% cider apple juice; chaptalisation is permitted to bring the potential alcohol level to ca. 9.5% v/v alcohol prior to final blending and preparation for sale.

3. Geographic Description

- (a) The English West Country counties of Herefordshire, Worcestershire and Gloucestershire as pre-1973 Boundary Commission changes;

4. Evidence of Origin

Only juice from locally grown cider apples, ie recognised varieties of bitter-sweet, bitter-sharp and other cider fruits, and from locally grown perry pears of recognised varieties are to be used in the preparation of these products.. For further details of fruit varieties see: 7 References.

5. Description of Method of Production

- (a) Locally grown fruit is pressed to produce juice which may be treated with sulphur dioxide, sodium or potassium metabisulphite, to control oxidation and prevent growth of 'wild strains' of yeast originating on the fruit and cider making equipment.
- (b) If found convenient, this juice may be concentrated for storage and subsequent re-dilution and fermentation.

The fermentable sugar content of the juice will vary according to variety or varieties used, seasonal influences and other factors. The sugar content may be assessed and additional sugar may be added to a total of ca. 1.070 which gives a potential alcohol content of ca. 9.5% by volume in cider. Allowance may be made for the presence of the non-fermentable compound sorbitol found in the juice of perry pears.

- (c) The juice may be treated with pectinase and amylase enzymes.
- (d) Acidity may be assessed and adjusted as required, using malic, citric, tartaric or lactic acids.
- (e) The juice may be fermented either by the addition of a culture of known yeasts or by permitting the natural flora to proliferate.
- (f) The fermentation may be carried out in vats of wood, glass reinforced plastic (GRP), resin, monolithic plastic (eg Polypropylene), bitumen-lined concrete, lined mild-steel (glass, tiles, fired-on enamel, epoxy resin coated) or stainless steel.
- (g) The temperature of fermentation will generally be ambient, generally within a building but not exclusively so.
- (h) The total fermentation process, including the secondary bacterial stages of maturation and including any malo-lactic fermentation, will extend over a period of up to about three months.
- (i) The fermentation juice may be racked off the lees and the cider or perry so produced will be stored in sealed vats or barrels to mature for up to 6 months.
- (j) The cider or perry may be fined by the addition of gelatine, bentonite or other approved agent.
- (k) The mature cider or perry may be clarified by centrifugation, filtration or similar method.
- (l) The product, bright or cloudy, may be diluted to an appropriate strength for packaging, between 3.5% and 8.5% ABV.
- (m) The product may be sweetened by the addition of sugar, apple or pear juice as appropriate.
- (n) The product may have its acidity adjusted using malic, citric, tartaric or lactic acids.
- (o) The cider or perry may be 'cask conditioned' by the addition of sugar and a suitable yeast, to provide a lightly sparkling product.

- (p) Cider or perry produced from the fruit of a single crop year may be described as 'vintage' and carry the year of harvest.

6. Characteristics

- (a) Volatile acidity: typically not more than 1.4 g/l as acetic acid.
- (b) Iron content: typically not more than 7 mg/Kg.
- (c) Copper content: typically not more than 2 mg/Kg.
- (d) Arsenic content: typically not more than 0.2 mg/Kg.
- (e) Lead content: typically not more than 0.2 mg/Kg.
- (f) Sulphur Dioxide: not more than 200 mg/Kg.

7. References

Cider Apples and their Character I, II, III and IV
R R Williams and R D Child
Long Ashton Research Station Annual Reports for 1961
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University of Bristol 1963

The Identification of the Perry Pears of Gloucestershire
R R Williams and Gillian Faulkner
LARS Annual Report 1961

Cider and Juice Apples: Growing and
Processing
Edited: R R Williams
University of Bristol, nd (1988)

The Apple and Pear as Vintage Fruit
Hogg and Bull
Woolhope Naturalists Field Club 1186